

CLAIMS

- Sub B1
1. A process for the production of alcohol coffee drinks which comprises the steps of adding a saccharide to an extraction residue of roasted coffee beans and fermenting the resulting mixture with the aid of a yeast for the brewing of alcoholic liquors.
 2. The process of claim 1 wherein the extraction residue of roasted coffee beans comprises grounds left after coffee extract is prepared from roasted coffee beans or a ground product thereof.
 3. The process of claim 1 wherein the saccharide is selected from the group consisting of glucose, fructose, sucrose, maltose, invert sugar, honey, fruit juice extract and blackstrap molasses.
 4. The process of claim 1 wherein the saccharide is added in such a proportion that the weight ratio of the extraction residue of roasted coffee beans to the saccharide is in the range of 10/1 to 1/100.
 5. The process of claim 1 wherein the yeast for the brewing of alcoholic drinks is cultured in a nutrient solution containing, in addition to of the extraction residue of roasted coffee beans to the saccharide, other nutrients necessary for the growth of the yeast.
 6. The process of claim 5 wherein a hydrolase is further added to the nutrient solution.
 7. The process of claim 1 wherein the yeast for the brewing of alcoholic drinks is wine yeast (~~Saccha~~
~~romyces cerevisiae~~). *wine*
 8. An alcoholic coffee drink produced by the process of claim 1.

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